

THE
ART
OF
MAKING WINES

FROM
Fruits, Flowers, and Herbs,
ALL
The Native Growth of GREAT BRITAIN.

PARTICULARLY OF

Grapes,	Dewberries,	Damascens,	Orange,
Gooseberries,	Apples,	Figs,	Sage,
Currants,	Pears,	Roses,	Turnip,
Raspberries,	Cherries,	Cowslips,	Cyprus Wine
Mulberries,	Peaches,	Scurvy Grass,	imitated,
Elder Berries,	Apricots,	Mint,	Gilliflower,
Blackberries,	Quinces,	Baum,	Mead, &c. &c.
Strawberries,	Plums,	Birch,	&c. &c.

With a succinct Account of their
MEDICINAL VIRTUES,
AND
The most approved RECEIPTS for Making
RAISIN WINE.

The Whole comprehending
Many SECRETS relative to the Mystery of Vintners, never before
made public; shewing not only how to prevent those Accidents
to which all Wines are liable, but absolutely to retrieve those that
are actually tainted, and give them the most agreeable Flavour.

To which is now added,
The COMPLETE METHOD of
Distilling, Pickling, and Preserving.

A NEW EDITION.

Revised, Corrected, and greatly Enlarged,
By WILLIAM GRAHAM,
Late of WARE in Hertfordshire.

L O N D O N:
Printed for W. NICOLL, at No. 51, St. Paul's Church-Yard.
M,DCC,LXXVI.
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TO THE

P U B L I C.

THE Author of the subsequent Treatise on THE ART OF MAKING WINES FROM FRUITS, FLOWERS, AND HERBS, ALL THE NATIVE GROWTH OF GREAT BRITAIN, &c. having some time ago printed off and dispersed among his intimate acquaintance, a small impression of some of the following Receipts, they were so highly approved of by several Gentlemen and Ladies in the country, as to occasion his being often importuned for copies; and finding it inconvenient to transcribe so many for the use of every person who requested the favour, he has consented to the publishing this collection, from an experience of more than thirty years. In fact, the theory and practice of MANAGING ENGLISH WINES, DISTILLING, and THE ART OF PICKLING AND PRESERVING, has been the chief amusement of his life.

The success of the last Edition being so rapid, that, in less than three months, a large impression has been sold; he has now re-printed it, and added several new Receipts to the MADE WINES, besides a complete article of DISTILLING, and great additions to the PICKLING and PRESERVING, which he flatters himself will be an agreeable return for the encouragement he has met with from the Public.

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T H E

A R T

O F

MAKING WINES.

THAT the fertility and produce of Great-Britain equals any nation under Heaven, in every thing which conduces to the subsistence, health, and riches of its inhabitants, will not at this time, after so many demonstrations and proofs, be questioned. England is stiled by foreigners the store-house and granary of Europe; and nothing but want of skill and industry can at present hinder us from making those wholesome liquors called Made Wines, among many other things, at least as good, if not superior to those brought from abroad, to the great exhausting of our treasure, and the manifest detriment of our inland trade particularly; nay, I must beg leave to affirm, that the liquors produced of our natural growth, are not only as pleasant in taste, if rightly made and prepared, as any other, but far more agreeable to the constitution of Englishmen, by contributing to their natural health and vigour; and, if not taken to excess, they lengthen life, and free old age from those calamities that adulterated foreign wines and other liquors too often occasion; which is evident from the innumerable pains and diseases their sediments entail, by corrupting the good, or creating bad humours in the body.

B

It

It is incontestable that Vineyards have been frequent in England, from the different places now cultivated with corn or pasture, still retaining that name; and it is the opinion of many gentlemen of undoubted experience, that the southern parts of this island, with the industry of the natives, might produce vines as fertile as those of France, either for claret or white wines. But before I come to the making and ordering these sort of wines, it will be proper to present the reader with the most approved directions for the planting and managing those vines that are to bring forth the grapes of which wine is to be made.

Of Vines, and the best Method of planting them.

IT is the planter's business, in the first place, to consider what soil is most proper. It should be of a nitrous, sulphurous nature; black, loose and moist, proceeding from its oily quality or fatness, of which there is great plenty in this kingdom. There are many waste places, that, with a little good manuring, might be improved into vineyards, and rendered very beneficial. The only manure is a little lime, mixed with rotten cow-dung; the one cherishing, and the other heating the roots of the vines, when well mingled with the mould in which they are to be planted; and it is most proper to plant them on gradual rising hills, exposed as much as possible to the South sun, and sheltered from the cold North winds; or in orchards and gardens, against warm walls; or in rows, supported on rails, or layers of a moderate height. When the vines are planted from slips of old roots, layers, &c. and have well taken root, open the roots yearly, taking care not to expose them too much, if the weather be sharp or cold, in February, and cover them up about the middle of March with new soil, composed of dung and mellow mould; of the first, about a quarter part, and they will bear abundantly many years. When you cover them, or sooner, if it is a proper season
to

to cut, prune them, and the sprays cut off, by laying them in bundles in a pit of mellow earth; in seven or eight weeks they will produce scions, or suckers, capable of being planted at a fit distance, in such regular form, that they may have a convenient distance to spread; and having well taken root, you may, as you see necessary, remove them to more convenient places, to become standing dards, and all things will answer your expectation. A week before Easter loosen the ground about them every year, which will let in the nourishing air, (the life of vegetables, as of living creatures) and destroy the weeds that encumber them; take off the bye shoots that grow not downward on the roots; but, however, these off-pluck roots are not to be taken out, unless in repairing old vines. They are then called wortlings, because they are gotten about the over-grown vines, or heads; the best root on the nether part is very fine to behold. You should also cleanse them from superfluous roots, and set them in for a vine. Such prepared roots, and over-grown vines, prove far better than others; for the Wortlings, after they have their roots well together, are better able to endure bleak winds and frosts, when others hanging high above the elm with roots, are often killed with them, or at least are more weakened, and become like old vines; besides, such a stock in the driving is stronger than such as are put in the ground immediately after they are cut from the vine, where they must take root, and not be taken out till they are set in the rib-stock.

If you chuse a piece of ground for a vineyard, that has been husky before it was cleared of them, the first new set of twigs will drive so strongly, that a double number of them must be laid in, at eight or ten in one place, which may, by transplanting as they come to a moderate growth, be flourishing vines to bear grapes: for to one stock are laid three or four twigs, called palmites, and that for some years together must be done in a new break. Without such or-

dering, the blossoms will yearly fall off, because the driving in such a new plat, if the ground be rich is too strong, thrusting too violently out of the blossoms : but if you let your stock grow into wood, spreadeth in such new-tilled ground, and is much weakened thereby, and is brought to a temperateness for each twig receiveth so much strength and driving as it hath need of to the full feed, and enough for the saving of it.

Having given you the true method of ordering and planting vineyards, according to my own experience for twenty years past, I shall pass over the manner of planting other fruit-bearing trees from which Wines are made, and come nearer to what is more immediately the subject of this Treatise.

To make Wines of Grapes of the Growth of England

WHEN the vines are well grown, so as to bring full clusters, be careful to disencumber them of some part of their leaves that too much shade the grapes, but not so much in a hot season, as that the sun may too swiftly draw away their moisture and wither them : stay not till they are all ripe once, for then some will be over-ripe, or burst, incline to rot before the underlings are come to perfection ; but every two or three days pick off the choice and ripest grapes, and spread them in dry shady places sideways, that they contract not a heat and must ; by which means those that remain on the clusters, having more juice to nourish them, will grow bigger, or be sooner ripe ; and when you have got a sufficient quantity, put them into an open vessel, and bruise them well with your hands ; or if the quantity be too large, gently press them with a flat wooden beater, that is, a thick board fastened at the end of a staff ; as for treading them with the feet, practised in France, and other countries, I cannot approve thereof, it being a nasty slovenly way. Take care you break the stones as little as may be, for that will make the wine of a bitterish twang.

Having bruised the grapes well, so that they are become pulp, or mash, provide a tap at the bottom of your cask, tie a hair-cloth over the foffet, and let out that which will run voluntarily of itself, as the best wine; then take out the pulp, and gently press it by degrees in a cyder-press, till the liquor is sufficiently drained out; provide a new cask, well seasoned, and aired with a lighted rag dipped in brimstone till it become dry, pour the liquor in through a sieve funnel to stop the dregs, and let it stand only with a pebble stone lightly laid on the bung hole to ferment, and refine itself, ten or twelve days; then draw it gently off into another cask, well seasoned, that the lees or dregs may remain in the first cask, and stop it no other way than before, till it has quite passed over its ferment, which you may know by its coolness and pleasant taste: and thus of your ordinary white grapes, you may make a good white sort of wine; of the red grapes, claret; and if it should want colour, heighten it with a little brasil, boiled in about a quart of it, and strained very clear. The white grapes, not too ripe, give a good Rhenish taste, and are wonderfully cooling.

There is a sort of muscadel grapes, growing now in many parts of England, which may be brought, by the help of a little loaf-sugar to feed on, to produce a curious sweet wine, little differing from Canary, and altogether as wholesome and pleasant.

If the wine require racking, the best time to do it is when the wind is in the North, and the weather temperate and clear; in the increase of the moon, and when she is underneath the earth, and not in her full height.

If the wine rope, to alter it take a coarse linen cloth, and when you have set the cask a-broach, set it before the bore, then put in the linen, and rack it in a dry cask; put in five or six ounces of allum in powder, and jumble them so that they may mix well. On settling, it will be fined down, and become very clear
and

and pleasant wine: but of fining and ordering wine and other liquors, I shall take occasion to treat more at large hereafter.

To make Wine of Goosberries.

OF goosberries may be made a curious cooling wine, after the following directions :

Take goosberries just beginning to turn ripe, not those that are quite ripe ; bruise them as well as you did the grapes, but not so as to break their stones, then pour to every eight pounds of pulp a gallon of clear spring water, or rather their own distilled water, made in a cold still, and let them stand in the vessel covered, in a cool place, twenty-four hours ; then put them into a strong canvas or hair bag, and press out all the juice that will run from them, and to every quart of it put twelve ounces of loaf, or other fine sugar, stirring it till it be thoroughly melted ; then put it up into a well seasoned cask, and set it in a cool place ; when it has purged and settled about twenty or thirty days, fill the vessel full, and bung it down close, that as little air as possible may come at it.

When it is well wrought and settled, then is your time to draw it off into smaller casks or bottles, keeping them in cool places, for there is nothing damages any sort of wines more than heat.

Another method of making Goosberry Wine.

WHEN the weather is dry, gather your goosberries about the time they are half ripe ; pick them clean, and put the quantity of a peck in a convenient vessel, and bruise them with a piece of wood, taking as much care as possible to keep the seeds whole. When you have done this, put the pulp into a canvas or hair bag, and press out all the juice ; and to every gallon of the goosberries, add about three pounds of fine loaf sugar ; mix it all together by stirring it with a stick, and, as soon as the sugar is quite dissolved,

dissolved, pour it into a convenient cask, that will hold it exactly ; and according to the quantity let it stand, viz. if about eight or nine gallons, it will take a fortnight ; if twenty gallons, forty days, and so in proportion ; taking care the place you set it in be cool. After standing the proper time, draw it off from the lees, and put it into another sweet vessel of equal size, or into the same, after pouring the lees out, and making it clean ; let a cask of ten or twelve gallons stand about three months, and twenty gallons five months ; after which it will be fit for bottling off.

Its Virtues.] This is a curious cooling drink, taken with great success in all hot diseases, as fevers, small-pox, the hot fit of the ague ; it stops laxation, is good in the bloody-flux, cools the heat of the liver and stomach, stops bleeding, and mitigates inflammations ; it wonderfully abates flushings and redness of the face, after hard drinking, or the like ; provokes urine, and is good against the stone ; but those that are of a very phlegmatic constitution should not make use of it.

To make and order Currant Wine.

TAKE four gallons of curious cooling spring, or conduit water, let it gently simmer over a moderate fire, scum it well, and stir into it eight pounds of the best virgin-honey ; when that is thoroughly dissolved, take off the water, and stir it well about to raise the scum, which take clean off, and cool.

When it is thus prepared, press out the like quantity of juice of red currants moderately ripe, without any green ones among them, which being well strained, mix it well with the water and honey, then put them up in a cask, or large earthen vessel, and let them stand upon the ferment twenty-four hours ; then to every gallon add two pounds of loaf, or other fine sugar, stir them well to raise the scum, and, when well settled, take it off, and add half an ounce of
cream

cream of tartar, with a little fine flour, and the whites of two or three eggs, which will refine it; and when it is well settled and clear, draw it off into a small vessel, or bottle it up, keeping it in a cool place.

Of white currants, a wine after the same manner may be made, that will equal in strength and pleasantness many sorts of white wine; but as for the black or Dutch currants, I approve not of them, but in medicinal wines, of which I shall have some occasion to speak hereafter.

Another way of making Currant Wine.

AFTER gathering your currants, which you must do when the weather is dry, and they are full ripe, strip them carefully from the stalk, so as not to bruise them with your fingers; put them into a pan, and bruise them with a convenient wooden pestle; then let it stand about twenty hours (according to the quantity) after which strain it through a sieve. Add three pounds of fine powder-sugar to every four quarts of the liquor, and then shaking or stirring it well, fill your vessel, and put about a quart of good brandy to every six or seven gallons: As soon as it is fine, which will be in four or five weeks, you must bottle it off. If it should not prove quite clear, draw it off into another vessel, and let it stand about ten days, and then bottle it off.

Their virtues.] They allay the burning eagerness of thirst, are cooling in fevers, resist putrefaction, stay vomiting, corroborate the heart, and fortify the stomach. Currant wine is drank with success by those that have the fits of the mother; it diverts epilepsy, and provokes the courses in women.

*To make * Raisin Wine.*

TO two hundred weight of raisins put about forty-four gallons of water, wine-measure; stir it up well three or four times a day: let it stand about

* Though Raisins are not of English growth, yet, as it is a wine in great esteem in England, I have inserted the method of making it.

three weeks, then take it off the raisins, and tun it up; when you put it into the cask, add about two quarts of brandy to it, which will keep it from fretting.

Let it stand about ten or twelve months; then draw it off from the lees, rince your cask, and put it in again; then fine it down with three ounces of ising-glass, and a quarter of a pound of sugar-candy, dissolved in some of the wine. There are many ways used to retrieve this wine, if it should chance to turn sour, which seldom happens if properly made; in this case, the most successful method is to replenish it with a farther addition of raisins.

Another method of making Raisin Wine.

PUT two hundred weight of raisins, with the stalks, into a hoghead, and fill it almost with spring-water; let it steep about twelve days, frequently stirring them about, and after pouring the juice off, dress the raisins. The liquor should then be put together in a very clean vessel that will exactly contain it. You will fine it hiss or sing for some time, during which it should not be stirred; but when the noise ceases, it must be stopped close, and stand for about six or seven months; and then, if you peg it, and it proves fine and clear, rack it off into another vessel of the same size; stop it up, and let it remain twelve or fourteen weeks longer; then bottle it off. The best way, when you use it, is to take a decanter, and rack it off.

Their virtues.] The virtues of raisin wine are too well known to require a particular description. There are few constitutions but what it will agree with; it strengthens and comforts the heart, revives the faded spirits, and conduces greatly to health, if used with moderation.

To make Wine of Raspberries, the English way.

TAKE what quantity you please of red raspberries, when they are nearly ripe; for if they grow over ripe, they will lose much of their pleasant scent;
C and

and after clearing the husks and stalks from them, soak them in the like quantity of fair water, that has been boiled and sweetened with fine loaf-sugar, a pound and an half to a gallon; when they are well soaked about twelve hours, take them out, put them into a fine linen pressing bag, press out the juice into the water, then boil them up together, and scum them well twice or thrice over a gentle fire; take off the vessel, and let the liquor cool, and when the scum arises take off all that you can, and pour off the liquor into a well-seasoned cask, or earthen vessel; then boil an ounce of mace quite down, if possible, in a pint of white wine, 'till the third part of the wine be consumed; strain it, and add it to the liquor; let it settle two days; and when it has well settled and fermented, draw it off into a cask, or bottles, and keep it in a cool place.

The French way to make this Wine.

Steep two gallons of raspberries in a gallon of sack, twenty-four hours; then strain them, and put to the liquor three quarters of a pound of raisins of the sun, well stoned, and let them continue four or five days, sometimes stirring them well; then pour it off gently, that the clearest may be taken away, and only the dregs and settlings remain, and bottle that up you pour off. If you find it not sweet enough for the palate, you may add some sugar, about half a pound to a gallon will be sufficient; keep it in a cool place.

Another way to make Raspberry Wine.

Gather the raspberries quite dry, when ripe, and bruise them; strain them through a bag made of woollen into a jar. Put about a pound of the best double-refined loaf-sugar, mix the whole well together, and stop it close. Pour it off as clear as possible, after it has stood four days. The common method is to put two quarts of white wine to one quart of the raspberry juice; but I think that too much, as it overpowers

powers the rich flavour of the fruit. Three pints will be enough. Bottle it off, and it will be fit to drink in ten days. The juice mixed with brandy is a fine dram. Put about two quarts of brandy to three quarts of raspberry juice, and it will drink well in ten days.

Another method of making Raspberry Wine.

Your raspberries must be dry, full ripe, and used just after they are gathered, in order to preserve their flavour; in proportion to one quart of fruit, put three pounds of fine powdered sugar, and a little better than a gallon of clear water; stirring it five or six times a day, to mix the whole well together, and let it foment for three or four days; put it in your cask, and for every gallon put in two whole eggs, taking care they are not broke in putting them in. It must stand at least three months before you bottle it.

Your water should be of a good flavour, for in the choice of that principally depends the making of good or bad tasted wines. Our common water here in London should remain for a considerable time in earthen jars or vases.

Their virtues.] These wines, either way, are a great cordial; they cleanse the blood, prevent pestilential air, comfort the heart, ease pains in the stomach, dispel gross vapours from the brain, cause a free breathing, by removing obstructions from the lungs, and are successfully taken in apoplexies.

To make Wine of Mulberries.

TAKE mulberries, when they are just changed from their redness to a shining black, gather them in a dry day, when the sun has taken off the dew, spread them thinly on a fine cloth on a floor or table for twenty-four hours, boil up a gallon of water to each gallon of juice you can get out of them; scum the water well, and add a little cinnamon slightly bruised; put to every gallon six ounces of

white sugar-candy finely beaten ; scum and strain the water when it is taken off and settled, and put to it the juice of mulberries, and to every gallon the mixture of a pint of white or rhenish wine ; let them stand in a cask to purge or settle five or six days, then draw off the wine, and keep it cool.

Its virtues.] This is a very rich cordial ; it gives vigour to consumptive bodies, allays the heat of the blood, prevents qualms and pukings in women, makes the body soluble, helps digestion, and eases distempers in the bowels.

To make Morella Wine.

TAKE two gallons of white wine, and twenty pounds of Morella cherries ; take away the stalks, and so bruise them that the stones may be broken : press the juice into the wine ; put mace, cinnamon, and nutmeg, each an ounce, in a bag well bruised, hang it in the wine when you have put it up in a cask, and it will be a rich drink.

To make Vinum Sambucceum, or Elder-berry Wine.

TAKE elder-berries, when pretty ripe, plucked from the green stalks, what quantity you please, and press them that the juice may freely run from them, which may be done in a cyder-press, or between two weighty planks, or, for want of this opportunity, you may mash them, and then it will run easily ; this juice put up in a well-seasoned cask, and to every barrel put three gallons of water strong of honey boiled in it, and add some ale yeast to make it ferment, and work out the grossness of its body ; then to clarify it add flour, whites of eggs, and a little fixed nitre ; and when it has well fermented and grows fine, draw it from the settlings, and keep it 'till spring ; then to every barrel add five pounds of its own flowers, and as much loaf sugar, and let it stand seven days ; at the end whereof it will grow very rich, and have a good flavour.

A different way to make Elder Wine.

When the elder-berries are ripe, pick them, and put them into a stone jar ; then set them in boiling water, or rather in an oven not over hot, 'till the jar is as warm as you can well bear to touch it with your hand ; take the berries and strain them through a sieve, or coarse cloth, squeezing them hard, and pour the liquor into a kettle. Put it on the fire, let it boil, and put in as many pounds of Lisbon sugar as there are quarts of juice, and scum it often. Then let it settle, and pour it off into a jar, and cover it close. I have known many people mix it with their raisin-wine, by putting half a pint of the elder syrup to every gallon of wine ; it gives the raisin wine an exquisite fine flavour, equal to any foreign wine whatsoever.

Its virtues.] It is an excellent febrifuge, cleanses the blood of acidity, venom and putrefaction, good in measles, small-pox, swine-pox, and pestilential diseases ; it contributes to rest, and takes away the heat that afflicts the brain.

To make Elder-Flower Wine.

TO six gallons of spring water, put six pounds of raisins of the sun cut small, and a dozen pounds of fine powder-sugar ; boil the whole together about an hour and a half. Then take elder-flowers, when pretty ripe, and pull them off to about half a peck. When the liquor is cold, put the flowers in, and about a gill of lemon-juice, and half the quantity of ale-yeast. Cover it up, and after standing three days, strain it off, pour it into a cask that is quite sweet, and that will hold it with ease. When this is done, put about a wine quart of Rhenish to every gallon of wine, let the bung be lightly put in for twelve or fourteen days : then stop it down fast, and put in a cool dry place for four or five months, till it is quite settled, and fine ; and bottle it off.

To make Wines of Black-berries, Straw-berries, or Dew-berries.

TAKE of the berries, in their proper season moderately ripe, what quantity you please: press them as other berries; boil up water and honey, or water and fine sugar, as your palate best relishes, to a considerable sweetness; and when it is well scummed, put the juice in and let it simmer to incorporate it well with the water; and when it is done so, take it off, let it cool, scum it again, and put it up in a barrel, or rather a close-glazed earthen vessel, to ferment and settle; to every gallon put half a pint of Malaga, draw it off as clear as possible; bottle it up, and keep it cool for use.

Their virtues.] These liquors are good in fevers, affections of the lungs, prevent the infection of pestilential airs, beget a good appetite, and help digestion; are excellent in surfeits, and purify the blood.

To make Wine of Apples and Pears.

AS for apples, make them first into good cyder, by beating and pressing, and other methods, as I shall direct, when I come to treat of those sort of liquors, after I have ended this of wines; and to good cyder, when you have procured it, put the herb Scurlea, the quintessence of wine, and a little fixed nitre, and to a barrel of this cyder, a pound of the syrup of honey; let it work and ferment at spurge holes in the cask ten days, or 'till you find it clear and well settled; then draw it off, and it will be little inferior to Rhenish in clearness, colour, and taste.

To make wine of pears, procure the tarest perry, but by no means that which is tart by sowering, or given that way, but such as is naturally so; put into a barrel about five ounces of the juice of the herb clary, and the quintessence of wine, and to every barrel a pound or pint of the syrup of black-berries; and, after fermentation and refining, it will be of a
curious

curious wine taste, like sherry, and not well distinguishable, but by such as have very good palates, or those who deal in it.

Their virtues.] These wines have the nature of cyder and perry, though in a higher degree, by the addition and alteration; being cooling, restorative, easing pains in the liver, or spleen, cleansing the bowels, and creating a good appetite.

To make Walnut Leaf Wine.

TAKE two pounds of brown sugar, one pound of honey to every gallon of water; boil them half an hour, skim it, and put in the tub to every gallon a handful of leaves, pour the liquor on, and let it stand all night; then take out the leaves, and put in half a pint of yeast, and let it work fourteen days, which will take off the sweetness; then stop it up in a cask, and let it stand about seven months.

Its virtues.] It is an excellent occasional drink for consumptive persons.

To make Wine of Cherries.

TAKE cherries, indifferently ripe, of any red sort, clear them of the stalks and stones, and then put them into an earthen glazed pan, and with your clean hands squeeze them to a pulp; or you may do it with a wooden ladle, or presser, and let them continue twelve hours to ferment; then put them into a linen cloth, not too fine, and press out the juice with a pressing board, or any other convenience; then let the liquor stand till the scum arise, and with your ladle take it clean off; then pour out the clearer part, by inclination, into a cask, where to each gallon put a pound of the best loaf sugar, and let it ferment and purge seven or eight days; draw it off, when you find it clear, into lesser casks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe.

Its virtues.] This is a great cooler of the body in
hot

hot weather; cheers the heart, and much enliven's nature in its decay; it is also good against violent pains in the head, and swooning fits.

To make Wine of Peaches and Apricots.

TAKE peaches, nectarines, &c. when they are full of juice, pare them, and take the stones out, then slice them thin, and put about a gallon to two gallons of water, and a quart of white wine; put them over a fire gently to simmer a considerable time, till the sliced fruit become soft; then pour off the liquid part into other peaches that have been so used and bruised, but not heated; let them stand twelve hours, stirring them sometimes, and then pour out the liquid part, and press what remains through a fine hair bag, and put them together into a cask to ferment; then add of loaf sugar a pound and an half to each gallon; boil well an ounce of beaten cloves in a quart of white wine, and add to it, which will give a curious flavour.

Wine of apricots may be made with only bruising, and pouring the hot liquor on, not requiring so much sweetening, by reason they are of a more dulcid or luscious quality; only to give it a curious flavour, boil an ounce of mace, and half an ounce of nutmegs in a quart of white wine; and when the wine is on the ferment, pour the liquid part in hot, and hang a bunch of fresh borage, well-flowered, into the cask, by a string at the bung, for three days; draw it off, and keep it in bottles, which are most proper to preserve these sort of wines.

Their virtues.] They are moderately warming and restorative, very good in consumptions, to create an appetite, and recover decayed and wasting bodies; they loosen the hardness of the belly, and give ease to the pains of the stomach.

To make Wine of Quinces.

Gather the quinces when pretty ripe, in a dry day, rub off the down with a clean linen cloth, then

then lay them in hay or straw, for ten days, to sweat ; cut them in quarters, and take out the core, and bruise them well in a mashing-tub with a wooden beetle, and squeeze out the liquid part, by pressing them in a hair bag by degrees in a cyder-press ; strain this liquor through a fine sieve, then warm it gently over a fire, and scum it, but suffer it not to boil ; sprinkle into it loaf-sugar reduced to powder, then in a gallon of water, and a quart of white wine, boil a dozen or fourteen large quinces thinly sliced ; add two pounds of fine sugar, and then strain out the liquid part, and mingle it with the natural juice of the quinces, put it into a cask not to fill it, and jumble them well together ; then let it stand to settle ; put in juice of clary half a pint to five or six gallons, and mix it with a little flour and white of eggs, then draw it off, and if it be not sweet enough, add more sugar, and a quart of the best malmsey : you may, the better, boil a quarter of a pound of stoned raisins of the sun, and a quarter of an ounce of cinnamon, in a quart of the liquor, to the consumption of a third part, and straining the liquor, put it into the cask when the wine is upon the ferment.

Its virtues.] This wine is a good pectoral, cooling and refreshing the vital parts : it is good, moderately taken, in all hot diseases ; allays the flushing of the face, and St. Anthony's fire ; takes away inflammations, and is very beneficial in breakings out, blotches, boils, or sores.

To make Birch Wine.

AS this is a liquor but little understood, I shall be as particular as possible in my directions concerning it. In the first place, as to the season for getting the liquor from birch trees, which sometimes happens the latter end of February or beginning of March, before the leaves shoot out, as the sap begins to rise ; and this is according to the mildness or rigour of the weather ; and if the time is delayed, the

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juice

juice will grow too thick to be drawn out, which should be as thin and clear as possible. The method of procuring the juice is by boring holes in the trunk of the tree, and fixing foffets made of elder; but care should be taken not to tap it in too many places at once, for fear of hurting the tree. If the tree is large, it may be bored in five or six places at once, and place bottles to let it drop in. When you have extracted a proper quantity, three, four, or five gallons from different trees, cork the bottles very close, and rosin or wax them till you begin to make your wine, which should be as soon as possible after you have got the juice.

As soon as you begin, boil the sap as long as you can take off any scum; and put four pounds of fine loaf-sugar to every gallon of the juice, and the peel of a lemon cut thin; then boil it again for near an hour, scumming it all the while, and pour it into a tub. As soon as it is almost cold, work it with a toast spread with yeast, and let it stand five or six days, stirring it twice or three times each day. Take a cask that will contain it, and put a lighted match dipped well in brimstone into the cask; stop it till the match is burnt out, and then tun your wine into it, putting the bung lightly in till it has done working. Bung it very close for about three months, and bottle it off for use. It will be fit in a week after it is put in the bottles.

Its virtues.] It is a very wholesome, pleasant, and rich cordial; and very serviceable in curing consumptions, and particularly useful in scorbutic disorders.

To make Wine of Plums, Damascens, &c.

TO do this, take what plums you please, mix those of a sweet taste with an allay of those that are somewhat sour, though they must be all inclining to ripeness; slit them in halves, so that the stones may be taken out, then mash them gently, and add a little water and honey; the better to moisten them,
boil

boil to every gallon of pulp of your plums a gallon of spring-water, put in it a few bay leaves and cloves; add as much sugar as will well sweeten it, scum off the froth, and let it cool, then press the fruit, squeezing out the liquid part; strain all through a fine strainer, and put the water and juice up all together in a cask; let it stand and ferment three or four days, fine it with white sugar, flour, and whites of eggs, draw it off into bottles, then cork it up, that the air may not prejudice it; in twelve days it will be ripe, and taste like sherry, or rather a nearer flavour of Canary.

Damascens may be ordered as other plums, tho' they produce a tarter wine, more clear, and lasting; but put not so much water to them as to luscious plums, unless you mix some sweet wine with it, as Malaga, Canary, or the like; or infuse raisins of the sun in it, which will give it a rich mellow taste.

Their virtues.] These, as other wines made of English fruit, are moderately cooling, purify the blood, and cleanse the reins; cause a freeness of urine, and contribute much to soft slumbers, and a quiet rest, by sending up gentle refreshing spirits to the brain, which dispel heat and noxious vapours, and put that noble part in a right temperature.

To make Wine of English Figs.

TO do this, take the large blue figs, pretty ripe; steep them in white wine, having made some slits in them, that they may swell and gather in the substance of the wine; then slice some other figs, and let them simmer over a fire in fair water till they are reduced to a kind of pulp, strain out the water, pressing the pulp hard, and pour it as hot as may be to those figs that are infused in the wine; let the quantities be near equal, the water somewhat more than the wine and figs; then having infused twenty-four hours, mash them well together, and draw off all that will run voluntarily, then press the rest, and if it prove

not pretty sweet, add loaf-sugar to render it so; let it ferment, and add a little honey and sugar-candy to it, then fine it with whites of eggs and a little ising-glass, and so draw it off, and keep it for use.

Its virtues.] This is chiefly appropriated to defects of the lungs, helping shortness of breath, removing colds or inflammations of the lungs; it also comforts the stomach, and eases pains of the bowels.

To make Wine of Roses.

TO do this, get a glass basin, or body, or for want of it, a well-glazed earthen vessel, and put into it three gallons of rose-water, drawn with a cold still; put into it a convenient quantity of rose-leaves; cover it close, and put it for an hour in a kettle or cauldron of water, heating it over the fire to take out the whole strength and tincture of the roses, and when cold, press the rose-leaves hard into the liquor, and steep fresh ones in, repeating it till the liquor has got a full strength of roses; then to every gallon of liquor add three pounds of loaf-sugar; stir it well, that it may melt and disperse in every part, then put it up into a cask, or other convenient vessel, to ferment; and to make it do so the better, add a little fixed nitre and flour, and two or three whites of eggs; let it stand to cool about thirty days, and it will be ripe, and have a curious flavour, having the whole strength and scent of the roses in it; and you may add, to meliorate it, some wine and spices, as your taste or inclination leads you.

By this way of infusion, wine of carnations; clove-gilly-flowers, violets, primroses, or any flower having a curious scent, may be made; to which, to prevent repetition, I refer you.

The virtues.] Wines thus made, are not only pleasant in taste, but rich and medicinal, being excellent for strengthening the heart, refreshing the spirits, and gently cooling the body, making it lenitive, and so purges the first digestion of phlegm, and even choler;

abates

abates the heat of the fever, quenches thirst, mitigates the inflammation of the intrails, and may, on sundry occasions, serve for a good counter-poison.

To make Cowslip Wine.

PUT five pounds of loaf-sugar to four gallons of fair water, simmer them over a fire half an hour, to well dissolve the sugar, and when it is taken off, and cold, put in half a peck of cowslip flowers, clean picked and gently bruised; then put two spoonfuls of new ale-yeast, and a pound of syrup of lemons beaten with it, with a lemon-peel or two. Pour the whole into a well-seasoned cask or vessel, let them stand close stopped for three days, that they may ferment well; then put in some juice of cowslips, and give it a convenient space to work, and when it has stood a month draw it off into bottles, putting a little lump of loaf-sugar into each, by which means you may keep it well the space of a year. In like manner you may make wine of such other like flowers that are of a pleasant taste and scent, as oxlips, jessamine, peach-blooms, comfry, scabeons, feather-few, fumitary, and many more, as your fancy and taste may lead you. I have shewed you different ways, to let you know that you need not exactly keep to one certain rule, but please your palate by such additions as you think convenient; though by straying too far, you may happen to mar the whole design: therefore in all things keep as near as you can to the rules I have given.

Its virtues.] Cowslip-wine, moderately drank, much helps the palsy, cramp, convulsions, and all other diseases of the nerves and sinews; also ease pains of the joints, and gout, and greatly contribute to the curing of ruptures.

To make Scurvy-Grass Wine.

SCURVY-GRASS, or spoon wort, is a very sovereign medicinal herb, appropriated chiefly to the health of English bodies. Take

Take the best large scurvy-grass tops and leaves, in May, June, or July, bruise them well in a stone mortar, then put them in a well-glazed earthen vessel, and sprinkle them over with some powder of chrystal of tartar, then smear them over with virgin honey, and being covered close, let it stand twenty-four hours; then set water over a gentle fire, putting to every gallon three pints of honey, and when the scum rises take it off, and let it cool; then put your stamped scurvy-grass into a barrel, and pour the liquor to it, setting the vessel conveniently end-ways, with a tap at the bottom, and when it has been infused twenty-four hours, draw off the liquor, and strongly press the juice and moisture out of the herb into the barrel, or vessel, and put the liquor up again; then put a little new ale-yeast to it, and suffer it to ferment three days, covering the place of the bung or vent, with a piece of bread spread over with mustard-seed, downward, in a cool place, and let it continue till it is fine, and drinks brisk; then is the time to draw off the finest part, leaving only the dregs behind: add more herb, and ferment it with whites of eggs, flour, and fixed nitre verjuice, or the juice of green grapes, if they are to be had; to which add six pounds of the syrup of mustard, all mixed and well beaten together, to refine it down, and it will drink brisk, but is not very pleasant, being here inserted among artificial wines, rather for the sake of health than for the delightfulness of its taste.

Its virtues.] It helps digestion, warms cold stomachs, carries off phlegm, purifies the blood, purges out salt, watery humours, cleanses the bowels from cold sliminess, eases pains in the limbs, head, heart, and stomach; especially those proceeding from scorbutic humours, &c.

To make Wine of Mint, Balm, and other Herbs, &c.

FIRST, distil the herb in the cold still, then add honey to it, and work as in scurvy grass, and then

then refine it, and work it down by a due proportion of its own syrup; by this means the wine will become very fragrant, and contain the whole virtue of the herb. Wormwood wine, wine of rue, cardus, and such strong physical herbs, may be made by infusion only, in small white wines, cyder, perry, or the like, adding a little sweets to palate them, that they may be more agreeable to the taste. That of black currants may be made as of other currants, and is very useful in all families.

Their virtues.] Wines made of Mint, Balm, Wormwood, Rue, &c. resist pestilential air, are good in agues, and cold diseases; prevent fits of the mother, and agues; ease pains in the joints and sinews, cleanse the blood, and frequently prevent apoplexies, epilepsies, and the like. These wines contain not only the virtues of the herbs, but greatly strengthen and revive the decay of nature.

To make Orange Wine.

PUT twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring water; let it boil an hour, scumming it all the time; take it off, and when it is pretty cool, put in the juice of fifty Seville oranges, and six spoonfuls of good ale yeast, and let it stand two days: then put it in another vessel with two quarts of Rhenish wine, and the juice of twelve lemons; you must let the juice of lemons and wine, and two pounds of double refined sugar, stand close covered ten or twelve hours before you put it into the vessel to your orange wine, and scum off the seeds before you put it in. The lemon peels must be put in with the oranges; half the rinds must be put into the vessel; it must stand ten or twelve days before it is fit to bottle.

To make Sage Wine.

BOIL twenty-six quarts of spring water a quarter of an hour, and when it is blood warm, put
twenty

twenty-five pounds of Malaga raisins picked, rubbed, and shred into it, with almost half a bushel of red sage shred, and a porringer of ale yeast; stir all well together, and let it stand in a tub, covered warm six or seven days, stirring it once a day; then strain it off, and put it in a runlet. Let it work three or four days, and then stop it up; when it has stood six or seven days, put in a quart or two of Malaga sack; and when it is fine, bottle it.

To make Sycamore Wine.

TAKE two gallons of the sap, and boil it half an hour, then add to it four pounds of fine powder sugar; beat the whites of three eggs to a froth, and mix them with the liquor, but if it be too hot, it will poach the eggs; scum it very well, and boil it half an hour, then strain it through a hair sieve, and let it stand till next day, then pour it clear from the sediment, put half a pint of good yeast to every twelve gallons, cover it close up with blankets till it is white over, then put it into the barrel, and leave the bung hole open till it has done working, then close it well up, let it stand three months, then bottle it; the fifth part of the sugar must be loaf, and if you like raisins, they are a great addition to the wine.

To make Turnip Wine.

TAKE a good many turnips, pare them, slice them, put them into a cyder press, and press out all the juice very well. To every gallon of juice, have three pounds of lump sugar, have a vessel ready just big enough to hold the juice, put your sugar into a vessel; and also to every gallon of juice half a pint of brandy. Pour in the juice, and lay something over the bung for a week, to see if it works. If it does, you must not bring it down till it has done working, then stop it close for three months, and draw it off into another vessel. When it is fine, bottle it off.

Cyprus

Cyprus Wine imitated.

YOU must, to nine gallons of water, put nine quarts of the juice of the white elder-berries; which has been pressed gently from the berries, with the hand, and passed through a sieve, without bruising the kernels of the berries: add to every gallon of liquor three pounds of Lisbon sugar, to the whole quantity put an ounce and an half of ginger sliced, and three quarters of an ounce of cloves; then boil this near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, and work it with ale yeast, spread upon a toast of white bread for three days, and then tun it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun split, to lie in liquor till we draw it off, which should not be till the wine is fine, which you will find in January.

N. B. This wine is so much like the fine rich wine brought from Cyprus, in its colour and flavour, that it has deceived the best judges.

To make Gilliflower Wine.

TO three gallons of water put six pounds of the best powder sugar, boil the sugar and water together for the space of half an hour, keep scumming it as the scum rises; let it stand to cool, beat up three ounces of syrup of betony, with a large spoonful of ale-yeast, put it into the liquor, and brew it well together; then having a peck of gilliflowers, cut from the stalks, put them into the liquor, let them infuse and work together three days, covered with a cloth; strain it, and put into a cask, and let it settle for three or four weeks, then bottle it.

To make Mead.

HAVING got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well; then take rosemary, thyme, bay-leaves, and sweet-
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briar,

briar, one handful all together, boil it an hour ; then put it into a tub, with two or three handfuls of ground malt ; stir it till it is blood-warm ; then strain it through a cloth, and put it into a tub again ; cut a toast round a quartern loaf, and spread it over with good ale yeast, and put it into your tub ; and when the liquor is quite over with the yeast, put it up in your vessel ; then take of cloves, mace and nutmegs, an ounce and an half ; of ginger sliced, an ounce ; bruise the spice, and tie it up in a rag, and hang it in the vessel ; stop it up close for use.

General Observations on the ENGLISH Method of making
WINES.

YOUR vessel should be quite dry, and previously rinsed with brandy, and well bunged or closed up as soon as the wines have done fermenting.

As it greatly depends on the flavour of the water you use, in order to have good tasted wines, you must be careful to get the best ; the Water in London will not be proper, unless put for some time in earthen vessels, to settle itself. Fine spring water is most proper if it can be come at.

Be careful not to let it stand too long before you get it cold, and remember to put in the yeast in time, or else your wine will fret in the cask, and prevent fining.

If you let it stand too long in the tub, while working, it will lose the natural sweetness and flavour of the fruits and flowers it is made from.

Lastly. Let your fruit, berries, &c. be always gathered quite dry and in general when full ripe.

Some curious Secrets belonging to the Art and Mystery of VINIERS, in making Artificial WINES, as Malaga, Claret, Rhenish, &c. The method of recovering faded Wines, and such as have lost their Colour; and of Racking, Sweetening, &c.

Of SMALL WINES meliorated.

IT is certain that weak wines may be raised and improved on the rich lees of wine that is drawn off; and indeed we know it is common to draw off such small wines, and put them on such lees: by this the profit of the vintners is greatly enlarged. We also see that wine is fed with proper food, as sweet flesh, salt of tartar, or the sweet and volatile spirit of tartar; but more especially with the quintessence of wine, essential salts, prepared oils, herbs, and things of an aromatical nature: why then may not small wine be greatly bettered by the animal spirit or quintessence extracted from other wines? for the animal part of wine only, and nothing else, can increase the strength of wine.

If the quintessence be drawn out of one small wine, and added to another, it will make that rich, tho' the other is altogether impoverished. For this reason it is better that one be lost, which may serve for vinegar, than both remain useless. This cannot be so well demonstrated by words as by practice; for which reason I shall give some examples to prove my assertion; viz.

To make Artificial Claret.

TAKE the juice or water of clary, distil it in a cold still, one part; redstreak cyder, half a part; Malaga raisins, beaten in a mortar, six pounds; the fat mother of claret, one pound; cover them in a close vessel for fifteen days, in order to ferment, then draw off the liquor into another vessel, and to every gallon add half a pint of the juice of mulberries, blackberries, or goosberries, and a pint of the

spirit of clary; to the whole put three spoonfuls of flour, and the whites of two new-laid eggs, with a dram of ising-glass; beat these together, and add to the liquor two pounds of the syrup of clary, and it will refine down, and be very rich, not distinguishable from the right claret, unless by those well skilled in wines: of this there are great quantities sold when French wine are very dear and scarce to be come at.

To make Artificial Malaga, Canary Wine, &c.

TAKE a cask that has been well seasoned with right old Malaga; new trim it, and hoop it strong, leaving it open at one end, to which open end a close cover must be fitted, to take off and put on at pleasure, and keep it in all seasons in a warm place; fill it with spring or conduit water, and to every gallon of water add six pounds of the best Malaga raisins, well bruised, and sprinkle on every twenty gallons a handful of calx wine; then place the cover close, and keep it warm with cloths fastened about it, and so let it continue four or five days to work and ferment; and after that open it, and see if the raisins are floating on the top of the water; and if you find they are, press them down again, and so do every four or five days, letting them stand three weeks or a month; then tap the vessel three or four inches above the bottom, and try if the liquor tastes; and if it does not, let it stand longer, till it has got the true flavour; then draw it off into another cask that has had Malaga in it, and to every twenty gallons put a pint of the best aqua vitæ, a quart of Alicante wine, and two new laid eggs beaten together, and let it stand in a vaulted cellar, or such-like place, till it be fit for drinking; if it want sweetness, put in a little fine loaf-sugar, and it will abundantly answer your expectation: and this dashed with a little white wine, or curious brisk pippin cyder, may pass for Canary.

And thus not only artificial Malaga may be made, but other artificial wines; for it cannot but be supposed

posed that an ingenious person may, by these examples, invent and prepare other sorts of wines different from these in taste; for having once got the knowledge of the different herbs that bear a similarity to the different sulphur of the true wine, whether styptic, acid, mild, luscious, fat, or balsamic, so must the imitation of the different sorts of wines be, whether Ribella, Tent, Rapadavia, Canary, or any others: as for white wine or Rhenish, you may make them of sweeter or tarter cyders, as you find in the directions given for making artificial Claret, bating the colouring; though you must be at the labour and charge of fining them more, on purpose to keep up a good body.

To restore Pricked Wines.

TO do this, take the wine down to the lees in another cask, where the lees of good wine are fresh; then take a pint of strong aqua vitæ, scrape half a pound of yellow bees-wax into it, and by heating the spirit melt the wax over a gentle fire; then dip in it a cloth, and set it on fire with a brimstone match; put it in flaming at the bung, and stop the cask close.

To restore Wines decayed by too much Vent, or Sowering.

Stir and ferment it well with a flat-ended stick, till you have removed it in all parts, and made it ferment, but touch not the lees; then pour in a pint of aqua vitæ, and stop it up close, and at the end of ten days it will be tolerably restored. Wine that is decayed by too much vent, may be recovered by putting burning hot crusts of bread into it.

For musty Wines, or such as have got a Twang of the Cask.

To remedy this, rack it off upon lees of rich wine of the same sort; then put into a bag four ounces of the powder of lenerel berries, and two ounces of the filings of steel; let it hang by a string to the middle of
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the wine, and so by degrees lower it, as you draw it off.

To hinder Wine from Turning.

Put a pound of melted lead in fair water into your cask, pretty warm, and stop it close.

To take away the ill Scent of Wine.

Bake a long rouler of dough, when it is stuck well with cloves; let it thoroughly bake, and hang it in your cask, and it will remove the ill scent from the wine, by gathering it to itself.

To remedy a bitter or sower scent.

Take half a peck of barley, and boil it in two quarts of water, till one half of the water be wasted; strain it, let it settle well, and pour it into the wine-cask, stirring it without touching the lees.

To soften Green Wine.

Put in a little vinegar, wherein litharge has been well steeped, and boil some honey to draw out the wax; strain it through a cloth, and put a quart of it into a tierce; and this will mend it in summer especially: some, when they perceive the wine turning, put in a stone of unslacked lime: this will make it very good.

To keep Wine from sowering.

Boil a gallon of wine, with some beaten oyster-shells and crabs claws calcined; strain out the liquid part, and when it is cool put it into green wine, and it will give it a pleasant lively taste.

To sweeten Wine.

Fill it upon the lees, put a handful of the flowers of clary, and infuse in it; add a pound of mustard-seed dry ground, which in a bag must be sunk to the bottom of the cask.

Artificial

Artificial Malmsey.

Take English galingale, and cloves, each a dram; beat them to powder, and infuse them a day and a night in a pint of aqua vitæ, in a wooden vessel kept close covered; then put it into good claret and it will make twelve or fourteen gallons of good Malmsey in five or six days; the drugs may be hung in a bag in the cask.

To make Wine settle well.

Take a pint of wheat, and boil it till it burst in a quart of water, and become very soft; then squeeze it through a new linen cloth, and put a pint of the liquid part into a hoghead of unsettled white wine, and it will fine it.

To make Wormwood Wine.

Take a good brisk Rhenish wine, or white wine, and hang a pound of Roman wormwood in a bag into it, clean stripped from the gross stalks, and well dried; and in ten or twelve days infusion it will give it a taste and curious colour beyond what it had before: this may be done as it is drawn, by dropping three or four drops of chemical spirit, or oil of wormwood, into a quart of wine.

To make Rough Claret.

Put a quart of claret to two quarts of flocs, bake them in a gentle oven till they have stewed out a great part of their moisture; then pour off what is liquid, and squeeze out the rest; and half a pint of this will rough ten gallons.

To recover the lost Colour of White Wine, or Rhenish Wine.

To do this effectually, rack the wine from the lees, and if the colour of the wine be faint and tawny, put in coniac-lees, and pour the wine upon them, rolling and jumbling them together a considerable time in the cask;

cask ; in ten or twelve days rack off the wine, and it will be of a proper colour, and drink brisk and fine.

To prevent the Decay of lowering Wine.

Take roach-allum powder, an ounce, draw out four gallons of the wine, strew the powder in it ; beat it well for the space of half an hour, then fill up the cask, and set it on broach, being careful to let it take vent ; by this means, in three or four days you will find it a curious brisk wine.

Of Racking Wine.

This is done with such instruments as are useful, and appropriated to the manner of doing it, and cannot be so well described by words as by seeing it done ; however, this observe in doing it : Let it be when the wind sets full North, and the weather is temperate and clear, that the air may the better agree with the constitution of the wine, and make it take more kindly. It is moreover most proper to be done in the increase of the moon, when she is under the earth, and not in full height, &c.

To make Wines scent well, and give them a curious Flavour.

Take powder of sulphur, two ounces, half an ounce of calamus, incorporate them well together, and put them into a pint and a half of orange-water ; let them steep in it a considerable time, and then drawing off the water, melt the sulphur and calamus in an iron pan, and dip in it as many rags as will soak it up, which put into the cask ; then rack your wine, and put in a pint of rose-water, and stopping the hogshead, roll it up and down half an hour, after which let it continue still two days, and by so ordering any Gascoigne, or red wine, it will have a pleasant scent and gust.

To mend Wines that rope.

When you have set your cask abroach, place a coarse linen cloth before the bore, then put in the linen, and rack it in a dry cask; add five or six ounces of the powder of allum; roll and jumble them sufficiently together, and upon settling it will be fined down, and prove a very fluid pleasant wine both in taste and scent.

To mend White, or Rhenish Wines.

If these wines have an unpleasant taste, the best way is speedily to draw either of them half off, and to either of the halves put two gallons of new milk, a handful of bay-salt, and as much rice; mix and beat them well together for half an hour, with a staff, or paddler; then fill up the cask, and when you have well rolled it, turn it over in the lees, and two or three days after you may broach it, and it will drink very fine and brisk.

Another Way to mend the Colour of White Wines, &c.

Take a gallon or more of morning's milk, put it into the cask, and mix it well with rolling; then, when you perceive it is well settled, put in three or four ounces of isinglass, and about a quarter of a pound of loaf-sugar, fine scraped, and then fill up the hog-head, or other cask, and roll it four or five time over; and this will bring it to a colour and fineness.

To meliorate, or better Vicious Wine.

Let your wine, in this case, be what it will, your business is to take a pint of clarified honey, a pint of water, wherein raisins of the sun have been well steeped, three quarters of a pint of good white wine, or claret, according as the colour of your wine is; let them simmer, and boil a little over a gentle fire, to the consumption of a third part, taking off the scum as fast as it rises; put it very hot into the vitiated wine,
F and

and let it stand, the bung hole being open ; then in a linen bag put a little bruised mace, nutmeg, and cloves, and hang the bag in the wine, by a string, for three or four days ; and so either new or old wine will not only be fined, but much bettered ; for by this means they are restored from their foulness and decay, and yield a good scent and taste ; you may, to perfect this work the more, when you take out the spice, hang in a small bag of white mustard-seed, a little bruised, and the work is done.

To make Ice in Summer, and Cooling Wine, &c.

To make ice, take a stone bottle that will hold about three quarts of water ; put into it three ounces of refined salt-petre, half an ounce of Florence orrice, and fill it with water boiling hot ; stop it close, and immediately let it down into a well, where it must remain three or four hours ; and when you break the bottle, you will find it full of hard ice : or, for want of this opportunity, dissolve a pound of nitre in a bucket of water, and it will cool your bottles exceedingly.

General O B S E R V A T I O N S.

Take salt of tartar, and pour distilled vinegar on it, till it is assatiated, every time you draw off the phlegm, and then distil it into a coated retort by degrees ; and rectify the oil through the spirit of vitriol, which will render it lucid, fragrant, and very pleasant. A small quantity of the powder put into wine hung in a fine linen rag in the cask, will refresh and meliorate, if not recover, foul, pricked, or faded wine, in a short time.

Wines may be also enriched by essential and fragrant oils, made in such a manner as to incorporate with water or spirits of wine, or other wine. After being diluted by proper fermentation, they are easily united, and the body of the wine much enriched.

Having

Having gone through this part of my undertaking, it is necessary to observe, that although I have been very exact in specifying the particular quantity of each ingredient used in the making, as well as mending the wines treated of, yet every man's palate should be consulted by those who are employed to do the business; and your own judgment will direct you how to lessen or increase any part, in proportion, according to the taste of the employer.

The ART of DISTILLING.

To make Surfeit water.

TAKE scurvy-grass, brook-lime, water-creffes, Roman wormwood, rue, mint, balm, sage, clivers, of each one handful; green merery, two handfuls; poppies, if fresh, half a peck, if dry a quarter of a peck; cochineal, six penny worth; saffron, six pennyworth; anniseeds, carraway-seeds, coriander-seeds, cardamon-seeds, of each an ounce; liquorice two ounces scraped, figs split a pound, raisins of the sun stoned a pound, juniper berries an ounce bruised, nutmeg an ounce beat, mace an ounce bruised, sweet fennel-seeds an ounce bruised, a few flowers of rosemary, marigolds and sage-flowers; put all these into a large stone jar, and put to them three gallons of French brandy; cover it close, and let it stand near the fire for three weeks. Stir it three or four times a week, and take care to keep it close stopped, and then strain it off; bottle the liquor, and pour on the ingredients another gallon of French brandy. Let it stand a week, stirring it once a day, then distil it in a cold still, and this will make fine white surfeit water.

This water may be made at any time of the year in London, because the ingredients are always to be had,

either green or dry ; but it is the best made in summer.

The Way to use the Still.

You must lay the plate, then put wood-ashes thick at the bottom, then the iron pan, which you are to fill with your walnuts and liquor, then put on the head of the still, make a pretty brisk fire till the still begins to drop, then slacken it so as just to have enough to keep the still at work ; mind to keep a wet cloth over the head of the still all the time it is at work, and always observe not to let the still work longer then the liquor is good, and take care you don't burn the still ; and thus you may distill what you please. If you draw the still too far it will burn, and give your liquor a bad taste.

Hysterical Water.

Take betony, roots of lovage, seeds of wild parsnips, of each two ounces, roots of single piony four ounces, of the milletoe of the oak three ounces, myrrh a quarter of an ounce, castor half an ounce ; beat all these together, and add to them a quarter of a pound of dried millepedes ; pour on these three quarts of mugwort water, and two quarts of brandy ; let them stand in a close vessel eight days, then distill it in a cold still pasted up. You may draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

Plague Water.

Take a handful of the root of angelica, dragon, maywort, mint, rue, carduus, origany, winter savoury, broad thyme, rosemary, pimpermell, sage, fumitory, coltsfoot, scabeus, burridge, saxafreg, betony, liverwort, jarmander ; the like quantity of the flowers of wormwood, fuckery, hyfop, agrimony, fennel, cowslips, poppies, plantain, setfoyl, vervain, maidenhair, motherwort, cowage, golden-rod,

rod, cromwell, dill; and of the seeds harts-tongue, horehound, fennel, meleolet, St. John-wort, comfrey, featherfew, red rose-leaves, wood-forrel, pelli-tory of the wall, heart's ease, centory, sea-drink; one pound of gentian root, duck-root, butter-bur-root, piony-root, bay-berries, juniper-berries; one ounce of nutmegs, one ounce of cloves, and half an ounce of mace; pick the herbs and flowers, and shred them a little. Cut the roots, bruise the berries, and pound the spices fine; take a peck of green walnuts, and chop them small, mix all these together, and lay them to steep in sack lees, or any white wine-lees, if not in good spirits, but wine-lees are best. Let them lie a week or better; be sure to stir them once a day with a stick, and keep them close covered; then still them in an alembic with a slow fire, and take care your still does not burn. The first, second, and third running is good, and some of the fourth. Let them stand till cold, then put them together.

To distil Caudle Water.

Take wormwood, horehound, featherfew, and lavender-cotton, of each three handfuls, rue, peppermint, and Seville orange peel, of each a handful, steep them in red wine, or the bottoms of strong beer all night, then distil them in a hot still pretty quick, and it will be a fine caudle to take as bitters.

Red Rose Buds.

Wet your roses in fair water; four gallons of roses will take near two gallons of water; then still them in a cold still; take the same stilled water, and put it unto as many fresh roses as it will wet, and still them again.

Mint, balm, parsley, and pennyroyal water, distil the same way.

Treacle Water.

Take the juice of green walnuts four pounds, of rue, carduus, marygold, and balm, of each three pounds,

pounds, of butter but half a pound, roots of burdock one pound, angelica and master-wort, of each half a pound, leaves of scordium, six handfuls, Venice treacle and mithridate, of each half a pound, old Canary wine two pounds, white wine vinegar six pounds, juice of lemon six pounds, and distil this in an alembic.

Walnut Water.

Take a peck of fine green walnuts, bruise them well in a large mortar, put them in a pan with a handful of balm bruised, put two quarts of good French brandy to them, cover them close, and let them lie three days; the next day distil them in a cold still; from this quantity draw three quarts, which you may do in a day.

Milk Water.

Take two handfuls of wormwood, as much carduus, as much rue, four handfuls of mint, as much balm, half as much angelica; cut these a little, put them into a cold still, and put to them three quarts of milk. Let your fire be quick till your still drops, and then slacken your fire. You may draw off two quarts. The first quart will keep all the year.

Another method of making Milk Water.

Take two handfuls of spear or peppermint, the same of balm, one handful of carduus, the same of wormwood, and one of angelica, cut them into lengths a quarter long, and steep them in three quarts of skimmed milk twelve hours, then distil it in a cold still, with a slow fire under it, keep a cloth always wet over the top of your still, to keep the liquor from boiling over, the next day bottle it, cork it well, and keep it for use.

Black Cherry Water.

Get six pounds of black cherries, and bruise them small; then put to them the tops of rosemary, sweet marjoram,

marjoram, spearmint, angelica, balm, marygold flowers, of each a handful, dried violets, one ounce, anniseeds and sweet fennel-seeds, of each half an ounce bruised; cut the herbs small, mix all together, and distil them off in a cold still.

THE MODERN METHOD OF

PICKLING and PRESERVING.

To pickle A S P A R A G U S.

TAKE care to pick out the largest and finest sort, and cut off all the white ends, and wash the green part in spring water, till they are very clean. Then let them lie in fresh water for three hours; put a stew-pan filled with spring-water, and a handful of salt, on the fire, and as it boils, put the grass in loose, and not too many at a time, for fear of bruising the heads. Let them lay in it till they are scalded, and take them out, and lay them loose on a cloth to cool. You must prepare your pickle beforehand in this manner; to four quarts of vinegar put one quart of spring-water, a large handful of bay salt, and boil them together; then put the asparagus into a large jar, and add two nutmegs, a quarter of an ounce of mace, and the same quantity of white pepper whole to a gallon of the pickle, and pour it in the jar or jars where you placed your asparagus. Take a piece of linen cloth, three or four times doubled, and cover the top of the jar; and, after standing thus for seven days, boil the pickle again, and pour it on hot over them; and do the same about eight days after that. As soon as they grow cold, cover and tie the top of the jar close with a bladder and a bit of leather. They will be fit for use in a fortnight.

C A U L I-

CAULIFLOWERS.

Chuse the largest you can, though they should not be over ripe, and pull them into little pieces or sprigs, and pick the small leaves from them. Fill a large broad stew-pan with spring-water, and set it over the fire till it boils; then put the flowers in, and add two ounces of white salt, and let them boil quick for about a minute, or scarce so much; take them out gently with a slice, and throw them into cold water, and lay them on a cloth to dry. Take bottles with wide mouths, or jars, and put them in, and fill the bottles with vinegar that has been distilled, and add three or four blades of mace, and a nutmeg sliced thin. Cover the bottles well with the fat of mutton, then tie them with a bladder, and over that with leather, very close. After standing about a month, open them, and perhaps the pickle will have a sweetish taste; you must then pour away the vinegar, and put fresh in, without taking the spice out. They will eat well in three weeks or less.

ONIONS.

The most proper size for pickling are those about the size of a common walnut, though some people chuse them less. Take a proper quantity, and strip off the outside coat; boil them once in water till they begin to grow tender, drain them dry, and let them stand to cool; then strip off the second and third skin, and dry them with a soft linen rag, and let them be quite cold. Put them into wide-mouthed glasses or bottles, and add five or six bay-leaves, and to a quarter of onions put a quarter of an ounce of mace, or thereabouts, and two races of ginger sliced, and shake the glasses about, that the ingredients may be properly mixed; to each quart of vinegar, put about two ounces of bay salt, and boil it, being careful to take the scum off as it rises, and when it is cold, fill the glasses or bottles; dip a bladder in vinegar, and tie it down close. When you
take

take out any quantity, you should put in fresh vinegar, as the pickle will waste.

F R E N C H B E A N S.

Gather as many French beans as you think proper, not over-grown, and take the strings away in the same manner as if you was to boil them; put them in a stone jar, and cover them with spring-water; to every gallon of water put as much salt as will make it bear an egg; put it over the fire, and let it boil about five minutes; then pour it over the French beans, and cover them with a pewter dish and a woollen cloth over it; let them stand one day covered or tied close down. Then take them out, and spread them on a cloth, and put another over to dry them. As soon as they are pretty dry, wipe the jar clean, and put in the French beans, and about half a handful of fennel and dill. You must prepare your pickle in the following manner: Put a quart of fine spring-water to three quarts of vinegar, or in proportion to the quantity you pickle, as the liquor should just cover them; and throw in a little bay-salt, and a very small quantity of white salt; put a nutmeg, cut in quarters, a quarter of an ounce of cloves, a quarter of an ounce of mace, a quarter of an ounce of whole pepper, and a large race of ginger sliced, to every gallon of pickle; boil all these together in a copper pot, and pour it scalding hot on your French beans, covering them over with the liquor. After standing 30 or 40 hours, boil the pickle again, and pour it over them as above, and in two days afterwards boil it again, and do as before. When they are cold, cover and tie them close with a bladder and leather, taking care to keep them well covered every time you use any; and they should never be taken out but with a wooden spoon. It is necessary to observe, that you are not to take out the spices you have put into the jar when you boil the pickle, as it will spoil its flavour. The pickle will serve a second year, by boiling it up again.

G E R K I N S.

To avoid repetition, the best method to manage them is exactly as the French beans.

B E E T - R O O T.

Put spring-water in a pot over the fire, and when it boils put in the beet-root, and let it boil till it is tender; peel it, put it in a stone jar, and pour as much vinegar and spring-water as will cover it; let there be one-third more vinegar than water, and put it in a pan first, and season it with salt to your palate, and stir it till the salt is dissolved; then pour it over the beet, and tie it close down. The pickle must not be boiled.

P E A C H E S.

Peaches for pickling should be at their full growth and gathered immediately before they are ripe; chuse those that are not bruised. Take as much spring-water as will cover them, and put as much common and bay salt as will make it bear an egg; put in the peaches and let the water cover them. After standing about three days, take them out, and dry them softly with a fine linen cloth; put them in the jar, or glass bottle with a large mouth, and fill it with the best white wine vinegar; add one pint of the best mustard, half an ounce of cloves, mace and nutmegs, three heads of garlic, and some sliced ginger, to each gallon; (less quantities in proportion) take care to mix the pickle well, and pour it over the peaches; then tie them close with a bladder and leather, and in six or eight weeks they will eat fine. Some cut them across with a knife, take out the stones, and after filling them with good mustard, a little garlic, horse-radish, and ginger, tie them together again. It is a very relishing way. You should keep the jar always filled with vinegar, as they waste in keeping.

NECTARINES and APRICOTS.

The best way of doing these, is as before directed to peaches.

WHITE PLUMS.

Follow the same method ; and if the plums have stalks on, do not pick them off.

WHITE MUSHROOMS.

Get the finest small bottoms, cut the lower part, and rinse them well with a piece of flannel through three or four waters ; set them over a fire in a stew-pan filled with good spring-water, and throw in a handful of salt. As soon as it boils, pour the mushrooms in, and after boiling about five minutes, drain them through a cullender for a minute, and then lay them on a piece of linen cloth, and cover them with another. The pickle should be prepared beforehand in the following manner ; put one gallon of vinegar into a cold still, and add about half a pound of the best bay salt, to every gallon half a pound of salt, and the other ingredients in proportion) a quarter of an ounce of cloves, one nutmeg cut in four parts, and cover the top of the still with a wet cloth keeping it always wet, or rather as it dries, changing it for one that is wet. Let it be a gentle fire ; if too fierce, you may burn the bottom of the still. As long as you taste the acid, keep drawing it off in bottles, and before it is cold put in mushrooms, putting here and there a few blades of mace and a slice of nutmeg ; (the nutmeg should be boiled a few minutes in a little vinegar, as it will be easier to slice it when hot) then pour some melted mutton-fat over the top of the bottles, well strained ; some put oil over, but I think mutton far better.

Another Way to pickle MUSHROOMS.

After washing them clean in spring-water, dry them well, and put them into little bottles ; slice a

nutmeg boiled in vinegar very thin, and take a few blades of mace; fill the bottles with sugar-vinegar and spring-water, both cold: pour some mutton-fat at the top of the bottles, and tie them close as usual. They will retain a fine flavour done this way, as if newly gathered; and a spoonful of the pickle put into any sauce, will give an agreeable flavour, tho' they will not retain the whiteness of those above-mentioned.

M U S H R O O M S *for Sea.*

Take a piece of flannel, and wash them clean in salt and water; throw a little salt over them, and let them boil about two minutes in their own liquor; drain them through a sieve, and spread them on a linen cloth; after they are cold, put them in wide-mouthed bottles with a tolerable quantity of whole mace, a sliced nutmeg (the nutmeg boiled as above) and a few cloves. Boil your own sugar-vinegar, and a good deal of whole pepper, some races of ginger, and three or four bay-leaves; boil the whole a few minutes, strain it and when cold, pour it into the bottles, and put some fried mutton-fat on the top; then cork the bottles and tie them with a bladder and leather to keep them as close as possible, and set them in a cool place. This is the only method for pickling them for voyages, and has been often proved to be the best, as several captains, for whom I have done them, can attest.

M U S H R O O M S *without Pickle.*

Pick the largest sort, peel them, and scrape the inside clean; put them in a sauce-pan, with a little salt, and boil them in their own liquor, drain them through a sieve, and put them into a cool oven on tin-plates; do this often till they are quite dry, and then put them in a jar, tied tight down, and keep them in a very dry place. This way of managing mushrooms makes them as fine to the eye as truffles, and they will have a delicious flavour in the mouth:

PURPLE

P U R P L E C A B B A G E.

Get two fine close red cabbages, two cauliflowers, not over-ripe, half a peck of fine kidney-beans, six cloves of garlic, stuck on six sticks; wash the whole spring water, and just let them boil up; then drain them in a sieve, and lay the cabbage on a table in separate leaves, and throw bay salt on them. Dry them in a very slow oven or in the sun, if it should shine hot and clear; they must be quite dry. When this is done, make the pickle with four quarts of the best white wine vinegar, one quart of spring-water, one ounce of white pepper; boil the whole for twenty minutes, and let it stand till quite cold; cut in pieces about four ounces of ginger, throw salt over it, and let it stand six days; get half a pound of the best mustard seed, rinse it in fair water, and lay it open to dry; as soon as it is quite dry, pound half of it. The ingredients being all ready, take the jar, and put a row of cabbage at bottom, a layer of beans and cauliflowers, and sprinkle each row with mustard-feed, ginger, and some black and Jamaica pepper, and mix about an ounce of turmeric root powdered; then put in the pickle, which must cover the whole. It will not be fit for use in less than sixteen or eighteen days. This is esteemed a fine relishing pickle.

R E D C A B B A G E.

Though red cabbage is chiefly used by way of garnishing dishes, fallads, pickles, &c. yet as it is a pickle many people are fond of, being very cheap, I shall give the following as the best method. Slice the cabbage thin, and put vinegar, salt, and an ounce of all-spice cold. Cover it very close, and it will be good for use in a week's time.

B A R B E R R I E S.

Take an equal quantity of white wine vinegar and spring-water, and put half a pound of six-penny powder sugar, and a quarter of a pound of white salt, to
every

every quart of the liquor, and separate the barberries into two sorts, the worst put into this liquor, and the best into glasses: then boil the pickle with the worst sort; scum it very clean, and keep boiling it till it looks of a fine colour; when it is cold, strain it thro' a cloth, and press it as much as you can to drain every drop of the liquor, in order to heighten the colour. Let it stand to settle, and then pour it lightly off into the glasses with a little of the pickle. Boil a small parcel of fennel, and, when cold, put a sprig or two in the top of the pot or glass, and tie it close with a bladder and leather. 'Tis a very agreeable relish.

RED CURRANTS.

These are done in the same way as barberries.

FENNEL.

Put some spring-water on the fire, and a handful of salt; as soon as it boils tie the fennel in bunches, put them into the water and scald them; then lay them on a cloth to dry, and when cold, put it in a glass with some nutmeg and mace, fill it up with cold vinegar, lay a sprig of green fennel on the top, and tie it down with leather doubled twice or three times.

CUCUMBERS *in Slices.*

Pick them large, before they grow too seedy, and slice them in a large pewter-dish, about the thickness of a crown-piece, or rather thicker; slice two large onions to every dozen of cucumbers, lay them in rows, and put a handful of salt between each row; take another dish to cover them, and after letting them stand two days, drain them in a cullender; then put them into a jar, cover them with the best white wine vinegar, and let them stand four or five hours more. Pour the vinegar from them into a copper saucepan, and throw a little more salt in, and let it boil; put also a little mace, some whole pepper, a race of ginger cut in slices; then pour the boiling vinegar

vinegar on: Be careful to keep them close covered, and as soon as they are quite cold, tie them down. In a week they will be good to eat.

W A L N U T S *Green.*

Get the largest and finest sort, pare them very thin, and put them in a tub of spring-water as you pare them, with one pound of bay-salt; after letting them lie in the water about twenty-four hours, take them out, and put them into a stone jar; between each layer of walnuts, put a layer of vine leaves both at top and bottom, and fill the jar with cold vinegar. They must stand all night, and then pour the vinegar from them into a copper or bell-metal skillet, and put in one pound of bay-salt; set it over the fire, and after it has boiled a few minutes, pour it over the nuts; tie a woollen cloth over them, and let them stand about seven or eight days. Drain the pickle off, wipe the nuts clean with a piece of flannel or woollen cloth, put them into the jar again with fresh leaves, and boil fresh vinegar, then slice a nutmeg, cut three large races of ginger, mace, cloves, and whole pepper, a quarter of an ounce of each; and the same quantity of *Ordingal* pepper must be added to every gallon of vinegar; pour it a second time boiling hot on the walnuts, and cover them again with a woollen cloth. When they have stood three or four days, repeat the same again three or four times, and as soon as cold, put in half a pint of mustard-seed, a stick of horse-radish sliced, a large onion stuck with cloves in the middle of the pot, and tie them close with a bladder and leather. In a fortnight, or thereabouts, they will be in good order.

W A L N U T S *Black.*

Gather the nuts as large as possible, at their full growth, before they are excessive hard, and put them in salt and water with a little allum. After lying two days, change the water; let them lie again for

two

two days; then shift them again, and after lying three days more, take them out of the water, and place them in the pot for pickling. As soon as you have filled the pot half full, stick a large onion with cloves, and put in the middle. Put in half a pint of mustard-seed, a quarter of an ounce of mace; black pepper, half an ounce; all-spice, the same quantity; six bay-leaves, and a stick of hore-radish; fill the pot, and pour boiling vinegar over them. Cover them with a plate, and when cold, tie them down with a bladder and leather. In about two months time they will eat well. You must be careful to keep them covered with pickle; for which purpose it is necessary to make more pickle than will cover them at first, in order to fill the bottles or jars, as they decrease. The next year, if any are left, boil up the vinegar again, scum it, and when cold, pour it over the walnuts. This sort is much the best for use. If good ripe vinegar can be got, you may use that instead of salt and water in the following manner: Put the nuts, prepared as above, into your pickling jars, throw in a handful of salt, a small piece of allum, and fill them with ripe vinegar; then cover it close, and let them stand twelve or fourteen days; after which, pour them out of the pot, wipe the nuts with a coarse cloth, and put them in the jar with the pickle, as mentioned before. You need not boil it the first year, if you have any of the best sugar-vinegar of your own making, but pour it on cold; and next year (if any remains) boil it up again, scum it, put fresh spice, and it will serve again.

W A L N U T S *White.*

Take the largest sort, before the shell begins to turn, pare them thin, till you can just perceive the white part, and put them in spring water with a handful of salt. Let them soak five or six hours in the water, and lay on them a thin board to keep them under; get some spring water in a stew-pan,
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and set it on a charcoal fire; then take the nuts out of the other water, and put them in that; let them simmer about five minutes, but not boil; have a pan of spring-water by you, with a handful of salt in it, and stir it with your hand till the salt dissolves. Take your nuts out of the stew-pan with a wooden ladle, and put them into the cold water and salt, and let them stand near half an hour, laying the board on as before, for if they are not kept under the liquor, they will turn black; then take them out, lay them on a cloth, and cover them with another to dry; wipe them softly with a fine cloth, put them into the jar or glass with some blades of mace, and a nutmeg sliced very thin; mix the spice between the nuts, and pour distilled vinegar over them. The glass should be full of nuts, and it is best to pour clean mutton-fat over them, before you tie them up with the bladder and leather. They eat fine when carefully done this way.

R A D I S H P O D S.

Make the pickle with cold spring-water and bay-salt, strong enough to bear an egg; put the pods in it, and lay a board over them to keep them under the water. They should stand twelve days, and then be drained through a sieve, and laid on a cloth to dry. Take the best white wine vinegar, sufficient to cover them, boil it, and put the pods in a jar, with cloves, mace, ginger, and Jamaica pepper. Pour the vinegar boiling hot over them, and throw a coarse cloth over, three or four times double, that the steam may come through, and let them stand two or three days. This should be repeated two or three times; and when it is cold, put in a pint of the best mustard-seed, and some horse-radish; then cover it very close, and they will be good in a few days.

G O L D E N P I P P I N S.

Pick the largest pippins, free from bruises or spots, and put them in a preserving-pan with spring-
H
water,

water, and set them on a charcoal fire. Keep them turning with a spoon, till they will peel; but you must not let them boil; when they are fit, peel them, and put them again into water, with a gill of the best vinegar, and about a quarter of an ounce of alum, covering them quite close with a pewter-dish. Then set them on a slow charcoal fire again, so as not to boil; frequently turning them round till they look green. Take them out, and lay them to cool on a cloth; and when cold, use the same pickle as to peaches, only instead of made-mustard, it should be whole mustard-feed. They should be covered close, and in a month they will be fit for use.

C O D L I N G S.

These must be greened in the same manner as pippins; and when quite cold, take off the eye with a small scoop very carefully, and as whole as possible; the core must likewise be scooped out, and a clove of garlic and mustard-feed put in; then lay on the eye again, and put them in wide-mouthed glasses, with the eye uppermost. The same sort of pickle as is used to peaches must do for the codlings, and they should be tied down close.

Young A R T I C H O K E S, or S U C K E R S.

Suckers, or young artichokes, must be pared very neatly, especially the ends of the leaves and the stalks; and scald them a little in salt and water. When they are cold, lay them in stone jars or wide-mouthed-bottles, and put three blades of mace, and three or four thin slices of nutmeg in each bottle, and fill them with sugar-vinegar, of your own making, or distilled vinegar, and spring-water, an equal quantity of each; then stop the bottles down. I prefer the sugar-vinegar. The leaves of the artichokes should not be hard.

ARTICHOKE BOTTOMS.

The artichokes for this purpose should be full grown ; let them be boiled till the leaves may be pulled easily off, and slip the choke away ; cut the stalk off pretty close, and put them into salt and water for more than an hour ; take and lay them on a piece of coarse linen to drain ; put them into large-mouthed jars, with a nutmeg sliced, and some mace between them ; then cover them in the jars with distilled vinegar and spring-water, about an equal quantity of each, with some melted mutton fat at the top. Tie the jars down with the usual things for the purpose.

Dry ARTICHOKE BOTTOMS.

After boiling them till the leaves may be pulled easily off, take the choke away, cut the stalk off, and place them on tin plates in an oven not over hot ; and keep doing it till they are bone-dry. Then put them into a stone-jar, tie them down, and set them in a warm or dry place. Before you make use of them, put them in warm water till they are tender, shifting the water several times. The chief use of artichokes done this way is to cut them small, and put into sauce ; they give an excellent flavour to most sauces.

G R A P E S.

When grapes are arrived at their main growth, before they are ripe, is the most proper time for pickling. Divide the bunches in small clusters or sprigs, and lay them in a stone jar ; put a layer of vine-leaves between each row of grapes. Pour spring-water enough into a copper pot to cover them, and throw in as much dried and pounded bay salt and white salt (an equal quantity of each) as will make the water bear an egg ; set it over the fire till it boils, and you will find a black and white scum arise ; take off the black scum, and leave the white on ; and after boiling fifteen or eighteen minutes, take it off, and let

it cool and settle. Before it is quite cold, pour the liquor softly over the grapes, and put a layer of vine-leaves on the top. Then cover them with a dish, and tie a linen cloth close over them for twenty or four and twenty hours. When they have stood the time mentioned, take and lay them on a cloth, and cover them over again, to dry them. Get half a gallon of vinegar, and put in one quart of spring-water, and a pound of sixpenny coarse sugar, set it over the fire till it boils, and keep scumming for a quarter of an hour, and let it stand till it is cold; then take a jar, and lay fresh leaves at the bottom, put the first layer of grapes with leaves between each bunch, and on the top; pour the new pickle over them to the top, and get a thin bit of board (not deal, or any thing that may give a bad taste) and put it on the top to keep the grapes under the pickle. Tie them close with the leather and bladder; and if the pickle diminishes, you should have more ready to cover the grapes; for which reason it will be best to make enough at first. In this, as in all other pickles, you should carefully tie the jar, after taking any out.

S A M P H I R E.

The samphire that is green is best. Take a clean pan, and put in the samphire; cover it with fair spring-water, and throw in two large handfuls of salt. It should stand about a day and a half, and then put it in a large saucepan; throw in a handful of salt, and cover it with the best white-wine vinegar. Let the saucepan be close covered, and set it over a slack fire; it should stand over the fire till it is crisp, and of a fine green, but no longer; then put it into the pickling jar, close covered; and when cold, tie it close with the usual things for pickles. It will be fit for use in a week.

Samphire may be kept twelve or fourteen months in a strong brine of water and salt; put it into vinegar before it is brought to table.

LEMONS.

L E M O N S.

Though lemons are but seldom pickled, yet as I have sometimes tried them, I shall give the following receipt as the best I know.

Get a dozen of lemons that are quite sound, and scrape them with broken glass, and then cut them across in four parts, but not so much as to separate them; put in as much salt as you can conveniently, rub them well with it on the outside; lay them in an earthen dish for three or four days, strew a little salt over them, and turn them once or twice a day; take an ounce of garlic, and slit it thin, and lay it in salt three days; parboil a dozen cloves of garlic, with a little salt, and let them lay three days; a small handful of mustard-seeds bruised, and searched thro' a hair sieve with a little red pepper; then take the lemons out of the salt, and press them a little between your fingers; lay them in the jar with the ingredients abovementioned, and cover them with white-wine vinegar. Tie them close with the leather and bladder, and in three weeks or a month you may use them.

Having often mentioned the use of SUGAR-VINEGAR in some of the foregoing pickles, for the instruction of those who may be unacquainted with the method of making it properly, I shall here subjoin a curious receipt:

To make S U G A R - V I N E G A R.

Put one pound of coarse Lisbon sugar to every gallon of water, and set it over the fire; let it boil as long as any scum rises, which must be constantly taken off; then empty it into a tub, and as soon as it is almost cold, toast a large piece of bread, dip it in mellow yeast, and throw into the liquor. It should ferment or work at least twenty four hours; then get a cask well hooped with iron, and painted over, and fix it in such a manner as will prevent its being moved, in a place where the sun has full power over it.

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As soon as it is ready to draw off, fill the vessels intended to hold it, and lay a piece of tile, or something thin, in order to keep the dust from it. It is made at the beginning of March, and will be fit to use in about three months ; it should be drawn off in stone bottles in two months after it has been made : and if you let it stand till it is necessary to make use of, it will never foul again. In case you find it is not sour enough when you go to draw it off, let it stand three or four weeks longer. When you pickle any thing to go abroad, make use of this vinegar only ; but in England, it is necessary when you pickle, to put an equal quantity of spring-water ; it will be then full sour. If you use it for green pickles, it will be necessary to boil it, and pour scalding hot on them two or three times. As to walnuts, this pickle will keep them fine, even to the East Indies ; but remember to use the pickle only, without water. As to those pickles that are not green, there is no necessity for boiling it. It is excellent for white walnuts, suckers and onions, and all white pickles.

General OBSERVATIONS on PICKLING.

I. **A**LL sorts of hot pickle require the best stone jars, as they keep the pickle better and longer than earthen ones ; vinegar and salt will penetrate through the other sort. Stone and glass are best in every respect.

II. Make it a constant rule not to put the hand or fingers into the jar, as it will spoil the flavour. You should get a spoon full of holes, and made of some sweet wood.

III. Remember to tie the jar or bottle fast, after using any sort of pickle ; if this is neglected, the pickle will lose its briskness and flavour.

IV. There being a particular quantity or number specified of the different sorts treated of in the foregoing receipts, if you make a less or greater quantity, take care the proportion of ingredients is answerable,

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as well as the time of standing for each article; a failure of this sort must prejudice the operation.

This, as well as consulting your palate in lessening or increasing the proportion, must depend on the judgment of the person to whose care it is intrusted.



OF PRESERVING, &c.

The first thing necessary to be known, in order to understand the true Method of Preserving Fruit, &c. is the different degrees of clarifying or refining Sugar. In order to have them done in a higher degree of perfection, you must be attentive to make use of such degrees of sugar, so refined, as is adapted to their different degrees of ripeness, as well as to their different sorts.

To clarify Sugar.

IN proportion to three pounds of fine lump or powder sugar, which you are to put into a skillet or boiler; break into an earthen pan the white of an egg, with near a pint of fresh water, and beat them up all together with your hand to a white froth; then put the whole into the copper, kettle, or pan, and set them on a clear and slow fire; when it begins to boil, do not fail to put a little more water in, and begin to skim it till you see the scum is very white, and the sugar become pretty clear; that done, to clear it properly, sift it in a wet napkin or silk sieve, and pass it thus into what vessel you please, till you want to make use of it.

First degree of refining Sugar.*

Put the clarified sugar on a moderate but clear fire, to boil; you will know when it is to this first degree, by dipping one finger in it, and join it to another; by opening, if it draws to a small thread,

* One pound of sugar is sufficient to make a trial of all the different degrees,

and in breaking, returns to each finger in the nature of a drop, it is done.——Second degree : It is boiled a little more, and the thread extends further before it breaks, and is proved as the first.——Third degree, It is still boiled a little more, until it does not break, by extending the fingers half as much as is possible to do.——Fourth degree, It is boiled a little longer than the third ; and is known to be the degree wanted, by not breaking, by all the extension that can be made with the fingers ; and also when it forms in small pearls in the boiling, round and raised.——Fifth degree, It is known, by taking up some of the sugar with a skimmer, and dropping it into the boiling sugar again ; if it forms a slanting streak on the surface.——Sixth degree, By a little more boiling, and tried in the same manner as the last.——Seventh degree, Which is known by dipping a skimmer into it ; give it a shake, and blow through it directly ; if it blows to small sparks of sugar, or kinds of small bladders, it is to the proposed qualification.——Eighth degree comes with a little more boiling, which is known by the same trial ; the difference only is, that the sparks or bladders are to be larger, and of a stronger substance.——Ninth degree, Is known by dipping a skimmer into it, and give it a turn over the hand ; if it turns to large sparks, which clog together in the rising, it is done to this degree.——Tenth degree, Is done by a little more boiling, and proved by dipping two fingers in cold water, and directly into the sugar, and into cold water again ; what sticks to your fingers, ought to roll up like a bit of paste, and to remain pretty pliant when cold.——Eleventh degree, Is proved by the last method, which, by a little more boiling, makes it harder.——Twelfth degree, Is known by the same method, as in the two last ; the only difference is, that it ought to crumble between the fingers, being first dipped in cold water.

To preserve R A S B E R R I E S.

The largest raspberries are best, but they must not be too ripe; put as much powder-sugar as equals the weight of the raspberries you intend to preserve, and moisten the sugar with clear water; put your berries and sugar together, and boil them gently, so as not to break them; as soon as you find they are clear, take them out and boil the syrup till it is of a proper thickness; then put the berries in again: when they are cold, put them in the glasses.

P E A C H E S.

Take large full-grown peaches, before they are ripe, put them in boiling water, and just scald them; they should not boil; then take them out, and put them in cold water; dry them in a cloth or sieve, and place them in long wide-mouthed bottles. Put half a pound of sugar to a dozen peaches, let it clarify, and pour it over the fruit, and then fill the bottles or glasses with brandy. Tie them close, and keep them dry.

Another Way to preserve P E A C H E S.

The syrup should be made as above, and when it is clear, just dip the peaches in, and put them in a dish to cool; then place them in wide-mouthed bottles, and pour the syrup over them as soon as it is cold; then fill the bottles with right French brandy, taking care the fruit be covered, and tie them down with a bladder and leather.

C H E R R I E S.

You must first take the weight of the cherries in sugar, and then stone them; make the syrup; put in the cherries, and let them simmer at first, that they may thoroughly warm; afterwards they should boil fast; as soon as they are clear, mix the jelly, and strew as much sugar over the cherries as almost amounts to their weight: the eye must be your guide with respect to the colouring; take a jug of water,
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and put in a pound of sugar; let it boil for half an hour, and put in juice of red currants; then pour it over them, and when it is cold fill the bottles, and close them down.

Another Way to preserve C H E R R I E S.

Put one pound and a half of sugar to two pounds of cherries, with about half a pint of spring-water and let the sugar dissolve; as soon as it is melted, put in the remainder of the cherries and sugar, and boil them gently, that the sugar may melt by degrees, skim them, and let them boil as fast as you please and while they are boiling, you should take them off and shake them two or three times, and put them on again. When the colour is good, they are enough. Bottle them when cold, and keep them for use.

C H E R R I E S, *with the Leaves and Stalks green.*

Dip the stalk and leaves in white wine vinegar boiling hot, and place the sprigs upright in a sieve till they are dry; boil double-refined sugar to a syrup and dip the whole over in the syrup, so as to scald them. Then place them in a sieve, and boil the sugar to the height of candy, and dip the cherries, stalks, and leaves, in it; stick the branches in the sieve, and let them dry as sweet-meats are done in general. They have a fine effect in a desert.

C U R R A N T S.

Take the weight of the currants in sugar, and pick out the seeds; dissolve a pound of sugar in half a jack of water, and put in the currants; they should boil slow and be often skimmed; after boiling a quarter of an hour, take the currants out, and let the syrup still boil; then put them in again, and as soon as you perceive they are clear, and the syrup is of a proper thickness, let them cool, and put them in the glasses.

B A R B E R R I E S.

Gather the largest and ripest barberries you can; take their weight in sugar, and pick their seeds out and their tops off; moisten the sugar with some of the juice pressed from them, and make a syrup; when this is done, put in the berries, and set them over a slow fire, and when they boil, shake them, till you find they are clear; then put them into the glasses for use.

A P R I C O T S.

Prick the apricots before they have stones in them; put them coddle in fair water till they become very green; then peel and coddle them again; take their weight in sugar, and make syrup; put into the sugar a jug of water; then put them in, and let them boil slowly over the fire, and scum them often, till you find they are clear, and very green. When they are cold, put them in glasses, and keep them for use. *Green Plums* are good, done in the same manner.

Large A P R I C O T S.

Stone and pare them thin; take their weight in the best refined sugar, sifted and beat well; then put the apricots in a quart tankard or mug, cover them over with sugar, and let them stand all night. Next morning lay them in a preserving pan, and set it over moderate fire, and let them boil very gently till they are clear and tender; and frequently turning and scumming them. Take a bodkin or needle and prick them, that the syrup may penetrate, and turn them as often as they boil. When they are done take them out, and place them in the glasses; let the syrup boil afterwards, and scum it often; as soon as it is cold pour it over the apricots, and let it quite cover them.

Large GREEN PLUMS.

Dip the stalks and leaves in vinegar boiling hot; get the syrup ready, scald them, and take the skin off with a needle; boil the sugar to candy height, and just dip in the plums; then hang them by the stalk in order to dry, till they look almost transparent. By hanging in this manner, there will be a fine clear drop at the bottom. The greatest care is required to clear the sugar for them in a nice manner.

WHITE WALNUTS.

Pare the walnuts till the white part appears, and nothing else; and as fast as you do them, throw them into salt and water, and let them lie till you prepare the sugar. Put three pounds of fine loaf-sugar into the preserving pan, and as much water as will just moisten the sugar, and set it over a charcoal fire to boil; then take the whites of a dozen eggs strained and beat up to a froth; cover the sugar with the froth as it boils, and scum it, till it is as clear as can be. Put in the walnuts, and just boil them up till they are tender; take them out and lay them in a dish to cool; as soon as they are cool, put them in the preserving pan, and pour the sugar over them blood-warm. When quite cold, paper them down.

GREEN WALNUTS.

Take and wipe them very clean, and let them lie in salt and water, made strong, for two days; then wipe them clean with a linen cloth, and as you wipe them, throw them into a skillet of boiling water, and after boiling two or three minutes, take them out again, and put them on a coarse piece of cloth. Prepare the sugar as in the receipt for white walnuts, above mentioned, and just scald the walnuts in it; then take them out and lay them to cool. When they are cold, put them in the jar, and pour the syrup over them.

G O O S.

G O O S B E R R I E S *whole.*

Get the largest sort for preserving, and pick off the black eye, but not the stem; put them over the fire in spring-water to scald, covered very close, but care must be taken you don't let them boil, so as to break; as soon as they are tender, put them into cold water, and to one pound of goosberries put a pound and a half of sugar double refined, and clarify the sugar with a pint of water to each pound weight; when the syrup is cold put the goosberries in the preserving pan, with the syrup over them, and set them on a moderate fire to boil; but don't let them boil so fast as to burst. After they have boiled till you can perceive the sugar has penetrated them, cover them with whited brown paper, and let them stand twelve hours. Then take them gently out of the syrup, and boil it till it is ropy: scum the syrup, and put the goosberries in again, and set them over a slow fire; and when the syrup will rope well, take them off, and let them stand till they are cold. Boil a few fresh goosberries in spring-water, and when the liquor is strong, strain it off; after it has settled put a pound of the best double refined sugar to each pint, and make it into a jelly. The goosberries must be put into glasses, when they are cold, and cover them with jelly next morning. Stop them down first with some dry paper, then wet a piece, and over that some dry, and put them in a warm place.

O R A N G E S *whole.*

Chuse the finest Bermudas or Seville oranges, free from blotches or bruises, cut the peel off very thin, and lay them in spring-water for four days, changing the water once a day at least; then put them in a kettle with water, and a thin board over them, to keep them under the surface; let them boil, and as the water wastes have another kettle ready boiling to supply the wasting; they will take ten hours at least; and when they are very soft, take them out and scoop
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the seeds out carefully at the top. To every pound of oranges, add at least a pound and three quarters of sugar double-refined, and well beat and sifted through a fine sieve; fill them with sugar, and likewise strew some over them, and then let them stand a day. The jelly should be made in this manner: get twenty four pippins, and cut them in slices into water; boil them tender, and strain the liquor from the pulp; to every pound of orange, put a pint and a half of the liquor, and three parts of the sugar remaining after filling the orange; let it boil, and scum it often; put it in an earthen pan to cool, and then pour it into a skillet; put the oranges in, and with a bodkin prick them as they are boiling, that the syrup may penetrate; while they are boiling, strew over the remainder of the sugar, and as soon as they look clear, take them out, and place them in the glasses, one at each glass. Boil the syrup to a jelly, and pour it in the glass over them; and when they are cold, paper them up, and keep them in a very dry closet.

P I P P I N S *in Slices.*

Take some fine pippins, without coring, cut them in slices, and take the weight in sugar, and put to it some fair water; let it dissolve; put it into a kettle, and let it boil pretty high, scumming it often; when they are clear, put them into syrup in shallow glasses. Cut a candied orange-peel in thin slices, and put it into the syrup; and keep the orange peel about the pippins as much as possible. They eat very fine done in this manner.

W H I T E P E A R P L U M S.

Chuse those that are not bruised, and free from specks; to one pound of the plums, put a pound and a quarter of the finest sugar that can be got, and a pint and a quarter of spring-water; slit and stone the plums, and prick them with a bodkin full of holes; as you slit and stone them sprinkle some of the sugar over them; then make the syrup with half a pound of sugar and some water;

water ; let it be rather thin. Put the plums in with the slit downwards, and keep them boiling moderately for some time, shake and scum them often ; take care to keep them under the syrup, or they will lose their colour. As soon as they are well scalded, strew on the remainder part of the sugar, and repeat it till they are done enough, which you will perceive by the outside being crusty.

G R E E N P E A S E.

Shell fine young pease, and put them into boiling water with some salt ; after boiling five minutes, drain them in a cullender, and put them on a cloth doubled five or six times, on a table ; let them lie free, in order to dry. Your bottles should be prepared beforehand, and be quite clean and dry. Fill them with the pease, and put on the top some mutton-fat tryed ; tie a bladder with a thin board or lath over them, and let them be put in a cool dry closet or cellar. Boil your water when you use them, and put in a little butter, salt, and sugar ; and as soon as they are enough, drain them, and put them into a sauce-pan with some butter, and shake it while it is melting. Pease done this way will keep good till Christmas.

D A M S O N S *whole.*

Cut some damsons in pieces, and put them over the fire, with water enough to cover them, in a middling saucepan or skillet ; after they have boiled some time, and the liquor is strong, strain it. Wipe the whole damsons clean, and to every pound put a pound of good sugar ; let a third part of the sugar be put into the liquor, and just simmer, then put in the damsons. Boil them about six minutes, and then take them off, and cover them close for about thirty minutes ; turn them and let them simmer again ; take them out in a bowl, strew over them the remaining sugar, and pour on the liquor hot. Let them stand one night, covered close, and then boil them till they

they are tender. Put them in pots ; boil the liquor to a jelly ; when almost cold, pour it over them and carefully paper them up. They are very fine this way.

A Method for making all Sorts of moist Preserves.

SUGAR PEARS.

Take any quantity of pears, which should be but half ripe, make a split on their head cross ways with a knife, no deeper than the heart. After this is done, put a pan of water on the fire, and when it boils put your pears in it, and boil them in, with a slow fire, till they become a little soft ; then take them off the fire, and throw them immediately in another pan of fresh water ; have again another pan of fresh water, in which you squeeze three lemons, pare your pears and put them in that lemon water : they will turn as white as snow ; then take a preserving pan, put in it some of the first degree of your clarified sugar, put your pears in it, and let them boil about twelve minutes, taking care to take off all the scum they will throw ; then take them out from the fire and put them in an earthen vessel ; you will repeat this operation during four days running, and strain the sugar off every time, and boil it before you put the pears in, because, as you will perceive, the sugar always throws off a white scum, which must be taken off ; and it is after that, you must put your pears in and boil them as I said. When you see the syrup is very thick, and that your pears have well taken the sugar, put them in pots, and take great care they are well covered with syrup, or else they will soon turn mouldy. Cover them with paper or parchment.

PRESERVED LEMONS AND ORANGES.

Take any quantity of lemons, pare off the hard knobs of the rind, cut them into four quarters, or leave them whole, in piercing them by the stalk's end : have a pan of water on the fire, and throw your lemons or oranges in when it boils, and do them in, as much as your please, till you see you may get a pin by the head into them easily ; then it is time to take them off, and put them in another pan of fresh water. When that is done, you clean them quarter by quarter from the kernels ; and those which are whole must be cleaned also of all their pulp with a tea-spoon, taking care not to break them. As for what concerns the sugaring of them, follow the same directions as above-mentioned for the pears.

MOIST QUINCES.

Take any quantity of quinces ; cut them into four quarters ; take well off the heart and the skin, and put them in a pan of water which you have on the fire ; boil them thus till a skewer can get into them easily. Then take them off and put them upon a cloth to drain their water away ; while this is doing, you set your preserving pan on the fire, with the quantity of sugar of the first degree which is necessary, and put your quinces in it ; boil the whole well, till you see the sugar becomes very red. Then to know the proper time of its being done, take a little syrup with a spoon in a saucer, and let it cool ; if it turns into a jelly, you must directly take away your quinces from the fire, and put them immediately quite hot into very dry pots, for should you let them be cold before you pot them, they would jelly, and you could no more make them fill all the parts of the pots without some air along with them. Take care that your syrup should always well cover your fruit, as I have said before.

M O I S T P E A C H E S.

Take any quantity of peaches, rub well all their down with a cloth, and prick them with a large pin as much as you please. Have a pan of water on the fire in which you put your peaches, and do them thus with a slow fire, taking a great care they should not boil, for you would run the risk of their busting. When you perceive they are a little softend, take them off, and put them into fresh water; after which you do for sugar just the same as we have said about the pears.

M O I S T A P R I C O T S.

Take any quantity of apricots, make on the top of them a little opening with a small penknife, and by the stalk's end thrust your knife in to push the stone out; try, at the same time, to do this so delicately, as not to squeeze it in your hand: then proceed as before directed, for the peaches, with respect to what concerns the doing them in the pan over the fire; and as before directed, for the pears, with respect to what concerns the sugar.

N. B. It is very proper to observe, that any fruit whatever, which is intended to be preserved, must be chosen rather green than too ripe; because when you blanch it in the water over the fire, it is apt to mash if too ripe, and gives a great deal of trouble; when it is greener, it has more body to resist the boiling of the water.

W H O L E C H E R R I E S.

Take any quantity of cherries, cut half of their stalks, then put a preserving pan on the fire, with what quantity of clarified sugar you think proper. Boil it well till you see your sugar at the seventh degree, or *blowing height*; that is to say, you take a pierced spoon or strainer, you dip it into the sugar, and when you take it out blow through the holes; if your sugar sparkles and makes bladders, then it is

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time to put in your cherries ; do it and skim them well, continuing so doing till your syrup is thick ; or take a skimmer, dip it in the sugar, if it makes a sort of a *cobweb* in falling they are done enough : take them off and pot them, but do not fill the pots quite, for generally they ought to be filled deep with currant jelly.

S T O N E D C H E R R I E S .

Take any quantity of cherries, pick out the stones with a little stick, have some clarified sugar in a sauce pan, put your cherries in and set them upon the fire till you see they begin to simmer, when you must directly take them off and pour them into an earthen vessel, there to remain till the next day, that they may discharge their juice. The next day you drain them from the sugar which you set on the fire to skim it well ; after which you put your cherries in again, and proceed for the degree of doing as was said, for those which are preserved whole.

G R E E N A P R I C O T S .

Take any quantity of apricots ; have a pan of water on the fire, with about four shovelfuls of fine wood ashes in it, which you must boil well ; after this you put in your apricots, you let them boil during three quarters of an hour in the lye, then take them out and throw them into fresh water, rubbing them well to take off the down which covers them ; change them two or three times into fresh water, you will soon see your apricots turn of the finest green ; take afterwards a small nail and pierce them *in the middle*, then put them in the first degree of sugar, and proceed as was said for pears.

N. B. It is proper to observe, that with respect to sugar in liquid preserves, the same directions are always to be followed ; for when once you see your fruits have well taken the sugar, after having been passed four or five times in it, they all require the same

same degree of doing, unless you want to keep them a long while ; in which case you may force them on the fire the value of two or three minutes longer than we have mentioned in speaking of the pears.

M O I S T A N G E L I C A.

Take any quantity of angelica, it must be neither too green nor too ripe ; to get it in its right point of maturity, as it is often later or sooner, agreeably to the difference of the season in which you cut it ; the gardeners are the proper people to apply to ; they can tell you in what season it must be gathered. There are generally two different times of gathering it, the second is always the best, which are commonly about the month of August, because it has then lost its greatest strength. You cut it in small pipes and boil it in water as much as you please, after which, you put it in fresh water in order to take with a knife the skin, which comes off very easily, and leave but *the flesh* which is under the skin ; you put it afterwards in the second degree of sugar, and proceed as for the other things as abovementioned. You may if you please squeeze *six* lemons in your sugar at the moment you put your angelica in ; as it is a fruit naturally dry, it will better connect the parts of the sugar together and prevent it from candying.

F I N I S.